

# 2023

HESTER CREEK



## PINOT BIANCO



### STORIED SERIES

These fine wines tell the unique story of their distinctive terroir, meticulous viticulture and innovative winemaking practices at Hester Creek.

### HARVEST & VITICULTURE REPORT

The winter of 2022 set up less-than-ideal projections for 2023; however, the 2023 growing season at Hester Creek was everything that one could hope for in producing outstanding grapes for our wines. Growing Degree Days (GDD) reached 1835, making it the highest accumulation of GDDs for the months of April through August. Harvest began earlier than usual on August 25th with Pinot Noir and ended on October 1st with Cabernet Sauvignon. This compacted season became a story of quality over quantity and allowed our winemaking team to create new wines for our portfolio, craft variations of existing wines and use techniques like whole cluster pressing on 90% of our white wines and allowing for extended maceration periods on our red wines. Overall, the Hester Creek wine coming out of the 2023 season is an example of excellence rooted in the South Okanagan terroir.

### WINEMAKING

Identical in origin to our Old Vine Pinot Blanc, our 2023 Pinot Bianco deviates in style during the winemaking process. The grapes were hand picked from Blocks 4 and 9 of our historic estate property before being hand sorted and whole cluster pressed to retain the bright characteristics typical to the varietal. The resulting juice was cold settled then racked to ferment both blocks together in stainless steel tanks for one day. After this day, 20% was cleanly racked into three French oak barrels where it underwent a 12-day fermentation at 15°C. The remaining 80% was fermented in stainless steel tanks for 21 days at 12°C. Both lots were aged for five months in their respective vessels with the barrel portion undergoing weekly battonage on fine lees. The lots were blended and bottled on March 7, 2024.

### TASTING NOTES

The aromas of this vintage take the shape of dried apricot, peach and coconut pith before leading to a luscious palate brimming with stone fruit, a mild touch of sagebrush and vanilla bean that lingers with a full and lengthy finish. To enhance a culinary experience, serve this fine wine alongside a gourmet bowl of lobster bisque or delectable peach and goat cheese tarts.

Harvest Date	September 5, 2023	Winery Price	\$23.99 (BC+tax)
Bottling Date	March 7, 2024	CSPC	431729
Grape Variety	100% Pinot Blanc	UPC	626990222163
Vegan	Yes		
Aging	5 months: 80% stainless steel, 20% French oak		
Ageability	Enjoy now or cellar up to 3 years		
Alcohol	13.2%		
Residual Sugar	2.8 g/L		
pH	3.3		
Total Acidity	6.8 g/L		
Brix at Harvest	22.4 average		
Availability	Wine Shop, Bench Club, online		